PALMINA

Spring Foccacia
paired with Pinot Grigio 2009

This is a perfect dish for dinner with a salad. It's also perfect to make ahead of time and take with you for a picnic!

3 cups '00' Flour plus a little for kneading
2 tablespoons yeast
2 tablespoons Sonoma coarse sea salt
1 teaspoon honey
¾ cup warm water (105-115 degrees)
3 tablespoons Extra Virgin Olive Oil (divided)
3 cups chopped spring onion
¼ cup chopped parsley
4 oz. chopped ham (prosciutto cotto)
7 oz. Fontina – chopped into ½" cubes
zest of one lemon
salt & pepper
1 teaspoon dried oregano

In a large bowl, whisk together the flour, yeast, ½ teaspoon salt and the honey. Add the warm water and mix together in a KitchenAid with a dough blade or turn onto a floured surface and knead until smooth. The dough should be smooth, but will still be sticky. Place the dough back into the bowl and cover with slightly damp towel and let it rise at room temperature for 1 hour.

In a large skillet, sauté the spring onions in 1 tablespoon of olive oil for 2-3 minutes over medium-high heat. Remove ½ cup of the onions to finish later, then add the chopped ham and parsley and continue to cook onions are translucent.

Generously oil a baking pan (10x12x2" is a perfect size). On a clean surface, roll out 2/3 of dough to approximately 10x12 inches, fitting into bottom of the pan and coming up thevsides, pressing into the corners of the pan.

Cover the dough with spring onion & ham mixture, Sprinkle the cheese, lemon zest and salt & pepper on top of the onion mixture. Roll out remaining dough and cover the filling, pinching the corners and edges together.

Finish sautéing the remaining onions until translucent. Whisk together 1 tablespoon olive oil, 1½ teaspoons water & 1/8 teaspoon sea salt and brush mixture over the dough. Arrange the onions on top of the foccacia then cover with a clean, barely damp towel and let it rise for another hour.

Heat oven to 450 degrees. Bake foccacia, rotating half way through, until the top and sides are golden. About 30-40 minutes. Loosen the sides with a spatula and place on a cooling rack to cool slightly. Remove from pan and brush with 1 tablespoon of olive oil and finish with remaining Sonoma sea salt and dried oregano.